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# The Record.



VOL XV. NO. 33.

GREENVILLE, KY., THURSDAY, SEPTEMBER 25, 1913.

**Muhlenberg County**

is rich in coal, iron, timber, potter's clay, etc., and the most inviting field in Kentucky for investment of capital and pluck.

## HIGHWAY IMPROVEMENT

### FOR CULVERTS AND BRIDGES

Steel and Concrete Combined Constitute Form of Construction Economical and Durable.

(By C. H. MOORFIELD) A combination of steel and concrete made in such a manner that each material will be required to withstand the character of stress for which it is best adapted—that is, tension for steel and compression for concrete—constitute a form of construction for short bridges and culverts both economical and durable. The advantages of the two materials are combined and their disadvantages in a large degree eliminated.

This form of construction, on account of its economy and simplicity, is especially well suited to highway culverts and short span bridges, when for any reason it is desirable that their superstructures be kept flat. In the case of arch culverts and bridges built



Reinforced Concrete Culvert on a Massachusetts State Road.

of concrete the economy of introducing steel is not always evident and should be demonstrated in any particular case before it is decided that the arch must be reinforced.

The conditions to be met in the construction of reinforced concrete culverts make it desirable, from a standpoint of economy, that a relatively high grade of concrete be used. Any decrease in the strength of the concrete necessitates a corresponding increase in some dimension of the members, and thereby adds to the dead load which the structure must sustain.

Reinforcing bars should be made from steel having a safe strength of not less than 16,000 pounds per square inch, and should possess sufficient malleability to be readily bent into the desired shapes while cold. When placed in concrete they should be free from oil, grease or foreign materials of any kind, otherwise a perfect bond between the bars and the concrete will not be obtained.

Designers of highway bridge and drainage structures are urged not only to investigate the safety and durability of proposed designs, but to consider their esthetic features as well. When bridges and culverts are to be constructed of permanent materials, such as reinforced concrete, the designer should bear constantly in mind the fact that any esthetic defects which may be present in such structures will become more and more apparent as the community develops. For example, a highway bridge, the defects of which are hardly noticeable when the highway on each side is bordered by dilapidated fences and buildings, may become a veritable eyesore.



Concrete Arch Bridge in the District of Columbia.

If these features of the landscape are sufficiently improved, a design may be in excellent taste, however, and yet be almost totally devoid of ornamentation. A few simple panels and coping are usually sufficient to lend an attractive appearance to masonry bridges, provided the planes of the wing walls, parapets, etc., are in proper relation to each other and to the roadway.

**Earth Roads Cheap.** The earth road will doubtless be used in rural communities for many years, because of its low first cost. The ever-recurring problem of upkeep on such roads can be solved very largely by the use of the split-log drag.

**Money Wasted.** It is money wasted to spend it for dragging a road that is not likely to be there a ditch on either side of the roadway. Better grade first, then keep the grade up by dragging afterwards.

**Guard Against Weevils.** All weeds and rubbish should be cleared away from alfalfa fields, ditches and fence rows so there will be no opportunity for weevils to find winter shelter.

### FOR SAVORY LOBSTER CUTLET

Delicacy That Takes Long to Lose Favor Neither Expensive Nor Hard to Prepare.

Lobster cutlets, an old standby, never prove tiresome. There is a piquancy of flavor in this connection which no other has. A tried recipe for cutlets calls for a cupful of thick white sauce, made with two tablespoonsfuls of butter, two of flour and a generous three-quarters of a cupful of milk. Add to this a beaten egg, a teaspoonful of lemon juice and two cupfuls of lobster meat, cut or chopped in small pieces.

Let this mixture, in a covered dish, stand until it is cold. Then shape it into cutlets half an inch thick, about three inches long and two wide. Dip them in beaten egg and fine crumb and fry in hot fat for just a moment or so until they are a light golden brown. Drain them on brown paper, garnish each with a small claw, and serve immediately with Hollandaise sauce, which you can make by adding two tablespoonsfuls of chopped gherkins and olives to a scant cupful of good mayonnaise.

A good filling for patties is made of a cupful of cream sauce, made with half cream and half chicken stock, three cupfuls of minced lobster meat, two tablespoonsfuls of sherry, pepper, salt and the beaten yolk of an egg. Add the sherry last and heat quickly.

### SURE TO BE APPRECIATED

Huntington Fish Cutlets a Pleasant Change From Usual Substantial Meal of Meat.

Cook one-half tablespoonful of finely chopped onion and two tablespoonsfuls of red or green pepper, finely chopped, with three tablespoonsfuls of butter five minutes, stirring constantly. Add one-third cupful of flour and stir until well blended; then pour on gradually, while stirring constantly, one-half cupful each of milk and cream. Bring to the boiling point and add one and three-fourths cupfuls of fried cold cooked haddock or halibut. Season with three-fourths teaspoonful of salt and one-fourth teaspoonful of paprika. Spread on a plate and cool. Shape, dip in crumbs, egg and crumbs, and fry in deep fat. Serve with or without the following sauce: Mix one tablespoonful of tarragon vinegar, two tablespoonsfuls of grated horseradish root, one teaspoonful of English mustard, one-half teaspoonful of egg and a few grains of cayenne; then add one-half cupful of whipped cream and three tablespoonsfuls of mayonnaise dressing.—Woman's Home Companion.

**Spinach Salad.** Spinach salad can be made from the leaves both cooked and uncooked. If the cooked leaves are used they should be finely chopped and then moistened well with French dressing, made from three parts of oil and one of vinegar, and seasoned with salt and pepper. Put the spinach in a little mound on a heart of white, crisp lettuce. Another way to make cooked spinach salad is to put the cooked leaves through a sieve, to make a paste of them. Then form the paste into small balls, about the size of a walnut, and roll these in chopped nuts. Arrange half a dozen of them for each plate on a bed of lettuce leaves.

An uncooked spinach salad is this: Wash and drain a quart of the tenderest spinach leaves and put them in a salad bowl. Add some tender spring onions, finely cut, and a few leafy leaves, cut fine. Serve with French dressing.

**Turpentine in the House.** Turpentine is sure preventive against moths. By dropping a trifle in drawers, trunks and cupboards it will render the garments secure from injury during the summer months. It will also keep ants from closets and storerooms if a few drops are put in the corners and upon shelves. It is sure destruction to all sorts of vermin and will drive them away from the various articles of furniture. It does not injure either furniture or clothing. One tablespoonful added to a bucket of warm water is excellent for cleaning painted woodwork.

**Delmonico Tomatoes.** Scoop out inside from six small tomatoes. Chop three small green peppers. Add one-half onion finely chopped and cook with one tablespoonful butter for five minutes. Add one tablespoonful of flour and half cup boiling water, stirring all carefully to make a smooth sauce. Fill tomatoes with this pepper sauce and place a large cube of boiled sweetbread or chicken in center of each cup. Cover with buttered crumbs and bake fifteen minutes in hot oven. Instead of sweetbreads, crab meat or lobster may be substituted.

**Easily Made Dustless Mop.** A good dust-retaining mop for hardwood floors may be made by saturating with crude lemon oil one of the fiber mops sold for cleaning purposes. Allow the mop to soak in the oil for several hours, then partially dry, when it will answer every purpose of a dustless mop. Crude lemon oil diluted with one part of turpentine provides one of the best furniture polishes, and at very little expense you can get a good supply.

**Rubber Chair Tips.** Rubber tips for the dining-room chairs will save the hardwood floors from constant scratching. The tips cost little and save both work and the floors. The dining-room chairs are so likely to be pushed back in a way to mar the polish of the floor that these chairs in particular should be protected with tips.

**Preserve Cut Flowers.** Cut flowers may be preserved for an unusually long time if a little salt-peter or carbonate of soda is added to the water. Salt also helps to keep them fresh.

## ORCHARD GLEANINGS

### USE FOR ALL WASTE FRUIT

Apples and Pears That Drop From Trees and Cannot Be Sold Should Be Made Into Cider.

Apples and pears that drop from trees and cannot be sold should be made into cider. A double-eagle cider mill of four or six barrels per day, may be had for \$18, and a small mill for family use for ten dollars. A cook stove fruit drier may be had for five dollars. Evaporated pears, cherries, raspberries, apples, pears and blackberries may be put up for family use made into salable products. There is a steady demand for evaporated fruit during the winter months. In most every neighborhood a profitable business could be established that would not only prove profitable to the owner, but would give employment to the boys and girls of the vicinity.

In a trip through the fruit belt of an adjoining state, taken recently, I found a number of such establishments. I was told that the business was not only fairly remunerative to the owner, but was a means of bringing in more and better help in the community where they were located.

Sweet potatoes, winter squash, pumpkins are now being packed in large quantities and find a ready sale.

In the commercial packing houses the apple parings are made into jelly and the peach stones cracked, the kernels ground and made into various medicines; the stones are ground, and sold for packing purposes.

If the fallen fruit can not be put up the pigs should be turned into the orchard, and many insects would also be destroyed. One peck of sliced apples, mixed with two quarts of wheat bran, may be fed to the cow twice a day. The apples should not be fed whole as there is danger of choking.

**SEEDING MACHINE IS NOVEL**

Seeds Planted Either in Squares or Triangles—Of Much Advantage to Florists.

A new method of planting seeds has just been invented which is very interesting on account of the perfectly regular geometrical figures in which it will plant single seeds. Such a machine should be of great advantage to gardeners, and particularly to florists, says the Popular Mechanic.

**Spinach Salad.** Spinach salad can be made from the leaves both cooked and uncooked. If the cooked leaves are used they should be finely chopped and then moistened well with French dressing, made from three parts of oil and one of vinegar, and seasoned with salt and pepper. Put the spinach in a little mound on a heart of white, crisp lettuce. Another way to make cooked spinach salad is to put the cooked leaves through a sieve, to make a paste of them. Then form the paste into small balls, about the size of a walnut, and roll these in chopped nuts. Arrange half a dozen of them for each plate on a bed of lettuce leaves.

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**BEAUTY OF THE HYDRANGEAS**

Considered Best Late Flowering and Hardy Shrub—Easy of Culture and Attractive.

(By C. M. SCHULTZ.) It is likely that if a vote were to be taken for the best late flowering hardy shrub the honor would fall to the Hydrangea.

While there are shrubs that I like better, this one seems to suit the masses. It has the merit of extreme hardiness, easy culture, great floriferousness, late blooming and persistency.

Its flowers lose their early whiteness as the season advances, but in their pinkybrown stage they are not without attractiveness.

In planting the Hydrangea, I would advise using it singly. It is vastly more effective when grouped. By this means we secure for it a strength and dignity which single specimens never have. Planted thickly it produces a grand effect.

The enormous heads of the bloom have considerable weight, but they cause the branches to take a graceful curve, and seldom if ever need supporting.

Those who are in search of a plant that will grow in almost any soil and under almost any condition, and is equally beautiful in the south and the north, will find the Hydrangea the very thing they are looking for.

**Manure Is Money.** Manure is money. There is no disputing the conclusion, and any landowner who doesn't believe it by the time he robs his soil is making a great mistake that will soon stare him in the face. All soil is depleted sooner or later, and that farm comes to the turn soonest to which nothing is given back.

**200 Cartoons Tell More Than 200 Columns**

Cartoons from dailies and weeklies published in this country, London, Paris, Berlin, Munich, Vienna, Warsaw, Stuttgart, Turin, Rome, Lisbon, and South America, and the great cities of the world. Only the 200 best out of 9,000 cartoons each month, are selected.

**ASK YOUR NEWSDEALER**

**Cartoons** of the World READ PICTURES INSTEAD OF TYPE

### PESTS OF SHADE TREE

Proper Protection Is Problem of Much Importance.

Budden Losses Are Frequently Caused by Overwhelming Attacks of Leaf-Eating Insects—Keep Pests in Subjection.

(By S. A. FORBES.) The protection of the shade trees and ornamental shrubs of our city parks against insects has been for several years a problem of increasing importance. Many of the most desirable trees and shrubs are liable to show destruction by obscure insect pests little understood, if at all, by those immediately concerned.

Trees which have grown for years becoming more attractive, more valuable and more highly valued year by year, begin to weaken and decay, and

they often do not know why. This is often due to borers or the scale insects or beetles, the presence of which has not been detected or suspected, but which injuries might have been prevented if the facts had been known in time. More sudden losses are caused by overwhelming attacks of leaf-eating insects, which, although conspicuous, are not dealt with because proper measures of procedure are not known.

But, of late years, a great work has been accomplished along this line through proper experiments and observations. Careful examinations are being made of the affected trees and shrubs and the life history of the insects causing the injuries is being studied deeply. This is in order that authorities in control of parks, battle-yards and streets, and owners of lawns and other private premises may become posted on the habits and characteristics of the pests, and know how to combat them.

Take, for instance, the elm tree. The spraying of large elm is, of course, a difficult and expensive operation, and the canker-worms, which cause great injury to these trees, are less susceptible to arsenical poisons than many other insects. A cheap and efficient method of protecting the tree is the preparation of adhesive preparations for trapping the insects which creep up or down the trunks of the tree.

When the elm caterpillars are full grown they leave the tree to pupate in the earth, and the female moth emerging, being wholly without wings, can only reach the tree to lay her eggs by climbing up the trunk. If this is encircled at the proper time by a sticky band impassable by her or by young worms just emerging from the egg, the tree is virtually secure against canker-worm injury.

The sticky substance may be applied directly to the bark as a deterrent against the attack of borers, or may be used on bands of paper, tin, or strawboard. For the elm leaf-beetle a trough shaped band, the inside of which is smeared with the

sticky material, catches great numbers of the descending larvae. Used in connection with spraying arsenicals of lead on the leaves, it affords a very satisfactory means of keeping the elm pests in subjection.

**Use for Cull Potatoes.** When potatoes come in, use the small ones that are of the size of marbles for the hens and chicks. Cook them and throw them into the poultry yard, and no preparation will be necessary, as the chicks can easily pick them to pieces. It is economical to use potatoes in this manner, those that are usually unsaleable can be converted into eggs and assist in adding to the farm.

**Cowpeas in Corn.** Every farmer should consider the sowing of cowpeas in his corn. The cowpeas, besides enriching the soil with nitrogen, will furnish good winter pasture, and if the corn is cut for silage the cowpeas will help balance the ration. About the best way to sow the cowpeas is to drill them in between the rows of the corn at the last cultivation of same.

**Preserve Cut Flowers.** Cut flowers may be preserved for an unusually long time if a little salt-peter or carbonate of soda is added to the water. Salt also helps to keep them fresh.

**Rose & Drake, milliners,** in the R. Martin & Co. building, will have fall styles on view on Friday and Saturday, Sept. 26-27.

### DON'T BE DISCOURAGED

IF YOU ARE TOO SICK TO WORK AND YOUR WIFE IS WEAK AND AILING

THERE'S HOPE AND HELP FOR YOU BOTH IN

## ELECTRIC BRAND BITTERS

They build up the run-down; they strengthen the weak; they invigorate tired and worn-out people. They're unequalled for dyspepsia and indigestion, constipation and malaria, biliousness and jaundice. They're a blessing to women who suffer from backache, headache, fainting or dizzy spells and a boon to all sufferers from kidney troubles. TRY THEM.

PRICE 50c AND \$1.00 PER BOTTLE.

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# ROYAL BAKING-POWDER

Absolutely Pure

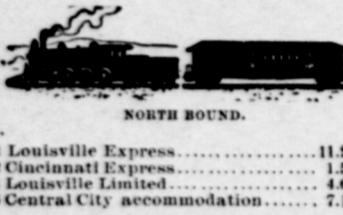
To have pure and wholesome food, be sure that your baking powder is made from cream of tartar and not from alum.

The Label will guide you

Royal is the only baking powder made from Royal Grape Cream of Tartar

No Alum No Lime Phosphates

## I. C. R. R. LOCAL TIME CARD.



**Colored Band Reorganized.**  
The colored brass band is being reorganized, and regular practices are being held, Ed Martin being the instructor. The colored boys had a very creditable band here some years ago, and propose to raise this organization to high efficiency.

### For Sale.

One acre of land and a 4-room frame house at Powderly, Ky., built of best material; good orchard, out-houses; fencing all new. \$850 will buy it now. See or write J. N. Long, Adairville, Ky.

Mr. James Oates, of McNary, was here with friends the first of the week, en route home from the State Fair at Louisville, where he spent the entire week, and was much impressed with the many splendid exhibits.

See Cecil Roark if you want coal hauled.

### Estray Notice.

Sunday was fall equinox, and brought the usual cool spell and blustery winds.

Mr. and Mrs. W. M. Williams were in Louisville several days last week, visiting friends.

School Fair will be held here Friday, October 31; remember the date, and be sure to attend, everybody.

The judgement of Ray Richmond against the city was set aside by Judge Rhea, and will be tried next term of court.

Mr. Robt Hardison returned to Muskogee, Okla., the first of the week, after a business trip of some days here.

Messrs. Paul and Matt Wickliffe and Trent Chatam left Tuesday for an automobile tour of several days in Indiana.

Now that the equinoctial flurry is apparently over, it is quite likely that we shall have several weeks of fine fall weather.

Mr. and Mrs. W. G. Duncan, Sr., who have been spending two months, in the East, returned home the latter part of the week.

Mr. and Mrs. Herbert Martin, of South Pasadena, Calif., were here the first of the week on a visit to Mr. W. C. Jonson and family.

Cooler weather and muddy roads taken considerable interest automobile, the ranks of the diminishing rapidly.

The city secured a judgement against the county for \$278.42, half the cost of the concrete bridge across Little Caney creek, near the depot.

Read the advertisement for bids to build our city streets, and if you have equipment and want to do a good thing for the city, make your bid, and you may get the job.

We had our first frost last Sunday night, quite a deposit of the frigid sparkling in view of the early rising Monday. The damage was light, however, as the moisture in the air saved vegetation.

### Dissolve Partnership.

Messrs. Doyle Willis and H. O. Meredith, who for some years have been associated in the practice of law, have, by mutual consent, dissolved the firm, and each will continue separate. Mr. Willis will continue to occupy the offices of the firm in the Farmers' State Bank building, while Mr. Meredith has moved into the Lam Office building, North Main Street.

### Author Gets Appreciation Far and Near.

No book was ever circulated in this county in which Muhlenbergers manifested so great an interest and none was ever so highly praised as Rothert's "History of Muhlenberg County." We have never heard any adverse criticism of it. Not only the papers of this county but all the Louisville dailies and many others say that it is one of the best county histories ever published. Among the recent reviews is one in the September number of "The Owl," a genealogical magazine published in Wisconsin. In his review the editor writes:

"During twenty years of genealogical research we have read many town and county histories, but we are free to say that with the possible exception of the History of Richmond, N. H., no county or town history has ever had its story told more interestingly than Mr. Rothert has told this of old Greenville and its neighbors. The pictures of early pioneer life and sketches of a Kentucky town during the Civil War are intensely fascinating."

Mr. Rothert's book has been out less than two months, but copies of it have already been procured by people in every section of the county. Only those who have read the history realize what a grand work Mr. Rothert has done for this county. It was written for pleasure and is in every sense a labor of love. This book is not only a great credit to the author, but also a monument to Muhlenberg county of which every citizen and former citizen of the county may well feel proud. Mr. Rothert may well feel proud of the general and generous praise he is getting from all quarters. His book is held in highest regard by every possessor, and its value will increase as time goes on.

Rev. Wilson will occupy the pulpit at the Methodist church Sunday, in the absence of the pastor, Rev. Dillon, who is attending conference.

### Sun Bros. Shows Here Last Saturday.

Greenville had its first tented show in two years last Saturday, when Sun Bros. brought their organization to town and gave afternoon and evening performances. The rain, which fell up noon, undoubtedly held visitors away in large numbers, but the promise to "show, rain or shine," like all promises made by Sun Bros., was kept to the letter, and it was this confidence that drew a crowd that comfortably filled the tent in the afternoon, and while the attendance at night was light, the performance was given without elimination or abbreviation.

This show has been here several times during the past ten years, and has gained the fullest confidence of our people. The owners and management conduct the enterprise on the highest possible plane, there are many strong acts, and this show has a still larger circle of friends among our people.

### Stock Barn Burns Saturday.

Mr. Ed Bandy, who lives near Pond creek, south of town, had the misfortune to lose his stock barn early last Saturday morning. One of his boys went to the barn early to feed the stock, carrying a lantern, which he hung on a peg. He left the barn a few minutes, to do some work, and was attracted by a blaze in the building, which burned rapidly, destroying all the feed, some harness, farming implements, etc., only the stock being gotten out. There was considerable wind, and it is supposed the lantern was blown from the peg, causing the fire. There was about \$500 insurance on the building and contents, but the loss will exceed that by several hundred dollars.

### Dr. M. W. Rozzell Locates at Hopkinsville.

We call our readers' attention to the professional card of Dr. M. W. Rozzell, an eye, ear, nose and throat specialist, of Hopkinsville, which appears in this issue of THE RECORD. Dr. Rozzell received his medical training in the Medical Department of the University of Louisville, graduating from the Kentucky School of Medicine, Louisville. Took post graduate course in Bellevue Hospital Medical College, New York City, and in The Chicago Eye, Ear Nose and Throat college. He is a member of the Christian County, South Western, and Kentucky State Medical Associations. Dr. Rozzell is also an expert U. S. Pension Examining Surgeon (a non political office) for diseases of the eye, ear, nose and throat, which position he has held for over twelve years. He has been actively engaged in the special practice for a number of years at Mayfield, before locating permanently in Hopkinsville.

Very truly,  
M. W. CARVER  
Chm. Muhlenberg Co. A. S. of E.  
P. S. Parties who are not members must sign an application for membership.

### Card of Thanks.

Knowing that this paper will reach most of you, I am, through the kindness of the editor, avail myself of this means to thank all for your kindness and assistance during the sickness of my wife. From the day she took sick till the many beautiful flowers were placed on her grave you all were willing and faithful, and speaking for myself and family I express our heartfelt thanks and assure you that if the Lord sees fit to let you or yours linger in sickness till he calls you to "That house not made with hands," we will most gladly and willingly render any assistance possible.

J. T. HALE.

### Emancipation Celebration and Colored School Fair.

Hundreds of colored people from all sections of the county gathered here last Monday, for the observance of the 50th. anniversary of the writing of the preliminary proclamation of freedom, and in the first county school fair to be held by the colored people. Delegations from each section came in a body, with wagons buggies and surreys decorated, and the children from many schools in uniform.

After all had arrived a parade was formed, and passed through the principal streets. The exercises of the day were held in the Hancock field, west of town, and at night Prof. W. H. Pope, of Livia, delivered an address at the court house, the building being well filled. Music and recitations were also enjoyed. Rev. E. H. Edmonson, pastor of the A. M. E. Zion church, of this city, was the general manager, and deserves much credit for the affair, which was enjoyable, and will prove of benefit to his people. There was the most orderly action from everyone, and no disturbance of any kind occurred during the day or night. It is proposed to have this observance each year.

That frost caused activity among coal haulers, stove setters, glaziers, carpenters, as almost every householder had need of some help.

Examine your flues, stoves and pipe, grates and furnaces. There may be repairs needed for operation, and safety against conflagration requires it. October is one of the big fire months, according to insurance and criminal court records. Defective flues cause many fires, and occasionally crooked fires are put over on that idea.

Before the contract is awarded the successful bidder or bidders will be required to furnish a bond of \$ for the faithful performance of the work in accordance with the aforesaid plans and specifications.

By order of the city council of the city of Greenville, Kentucky.

ORIEN L. ROARK,

Clerk, City of Greenville.

### Death of Mrs. J. T. Hale.

Mrs. J. T. Hale died at her home on North Cherry street at 6:45 o'clock last Friday morning, after an illness of some weeks that had been serious from its beginning. In an effort to regain health she had been taken to Louisville, where she was under the care of specialists, who, however, could afford no relief, and she returned home a week before the end came. There was no more generally beloved woman, as her beauty of character and sweetness of disposition drew admiring friends from all quarters. Funeral services were held at the home at 2:30 o'clock Saturday afternoon, conducted by Rev. G. P. Dillon her pastor, and a vast number of friends from town and over the county were in attendance. Interment was in Evergreen cemetery. In their loss the husband and son have the sympathy of a wide circle of friends.

J. T. HALE.

FUNERAL SERVICES HELD AT HOME

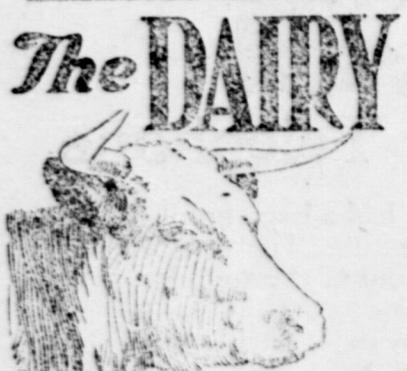
INTERMENT IN EVERGREEN CEMETERY

OBITUARY

MEMPHIS, TENN.

## ROARK—Furniture, Wallpaper, Shades, Moldings

**Undertaker's Goods: Coffins, Caskets, Robes, Wrappers, Slippers, Grave Vaults. Disinfection—ROARK**



### FOR MILK PRODUCTION

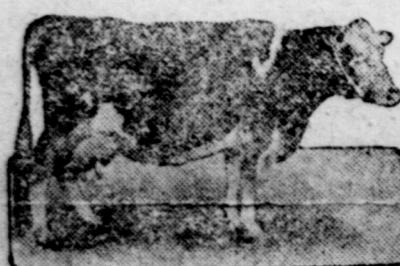
Getting Largest Yield at Least Expense is Problem.

Adaptability of the Cows Used and Amount and Kind of Feed Supplied Are Factors That Must Be Carefully Considered.

(By C. H. ECKLES) There are two factors which largely control the economical production of milk. One is the adaptability of the cows used for this purpose and depends upon her individual breed characteristics. The other is the amount and kind of food eaten. The problem confronting the dairymen is the production of the largest amount of milk and butter at the least expense. In order that this may be realized both the important factors mentioned must receive careful attention.

In most cases the largest direct expense is for feed. Everyone familiar with the prevailing conditions knows that a large amount of feed is used without producing the results it should. It would be safe to say that the average yearly milk production per cow could be increased by one-half or three-fourths by following better methods of feeding.

Every owner of a cow welcomes the time when the animal can be turned out to pasture. Not only is the labor



Excellent Milk Type.

and expense connected with winter feeding done away with, but each cow is expected to give the best results of the year on grass. In changing from dry feed to grass, it is best to go somewhat slowly, especially with heavy milking cows. The young, immature grass of early spring contains a large amount of water and a small amount of dry matter, and it is almost impossible for a heavy milking cow to eat enough of such feed to supply the necessary amount of nutrients. Wheat and rye pastures are of the same nature. Another reason for putting cattle on pasture gradually rather than suddenly is the effect on the taste of the milk. When a cow is changed at once from a grain ration to grass a very marked taste is developed in the milk, while if this change in feed is made gradually and not suddenly the change in the taste of the milk is scarcely noticed.

Soon after the cows are on pasture they reach the maximum production of milk for the year. This suggests what the dairymen must do in order that the production of milk may be the largest, is to imitate these summer conditions as far as possible throughout the remainder of the year. This is what the careful dairymen and skilled feeder does, and the results correspond closely to the success with which these summer conditions are maintained. The summer conditions which bring about the maximum production and which are to be maintained as far as possible through the year as described in the following statement:

1. An abundance of palatable food.
2. Balanced ration.
3. Succulent feed.
4. Moderate temperature.
5. Comfortable surroundings.

There is some difference of opinion regarding grain feeding while on pasture from the standpoint of economy.

### DAIRY NOTES

The good cow deserves to be kept in comfortable surroundings.

A constant income is one of the great advantages of dairying.

There is constant improvement in the land where cows are kept.

Cleanliness is absolutely essential in the production of good milk.

And the dairy business develops fertility of the brain as well as of the soil.

Lookout for those cold rains; put the cows up. This applies to calves as well.

Feeding musty hay to milk cows is not economy. Better let the young stock have it.

The silo makes it possible for the farmer to have a green feed ration the year around.

Even when the cows are fed a full ration of soiling crops they should have some grain.

There is no good argument against having plenty of light in the cow stable, but many for it.

### DEMAND FOR GUINEAS

Flesh Has Become Better Known and Better Appreciated.

Wings and Feathers Beginning to Find Favor With Milliners—Eggs Are Small and Equal to Those of Hen in Food Value.

Since the flesh of the guinea fowl has become better known, and consequently better appreciated, there is a growing demand for these fowls in the poultry markets. Even the wings and feathers, writes Myra Bradshaw, in the American Poultry Advocate, are beginning to find favor with milliners, and certainly are much handsomer than those from many other more valuable birds.

The meat, when cooked, closely resembles that of the prairie chicken, and those who are not perfectly familiar with both fowls can easily be deceived by it. It is dark in color, like most game, and during the game season there is little doubt that people sometimes buy guinea instead of game, or have the flesh served to them in hotels and restaurants as prairie chicken.

The eggs are small, rather dark in color, and equal to hen's eggs in food value, except that the amount of albumen is less. The shells are very thick and hard to break, which makes them keep well on account of the small liability of the air entering



Excellent Specimen of Guinea.

through the shell, as well as the small chance of the shells becoming cracked in handling. The housewife can cook these fowls in any way that wild game would be prepared for the table, or can cook them like young chicken. As a potpie they cannot be surpassed, or when roasted with stuffing they tempt the poorest appetite.

The fowls are quite heavy for their size, and weigh more accordingly when dressed than other fowls, as the proportion of waste is less. The breast is very full and meaty, being the best part of the fowl. If one will use care that inbreeding is not kept up in the flock, the size of the fowls will be kept up to a standard; otherwise there will be quite a noticeable diminution in size in a very few years.

### SPADING UP FEEDING PLACES

It Will Tend to Purify Ground and Induce Exercise on Part of Flock Which Is Desired.

(By N. E. CHAPIN, Extension Poultry Specialist, University Farm, St. Paul, Minn.)

On most farms feed for the flock is scattered about on the ground, and the chickens are continually fed with in a small space. The surface of the ground soon becomes foul with the droppings of the flock. True, the sun-shine acts as a germicide, and if the space is at all sloping the washing of the rain helps some, generally the spot is level and often muddy.

The ground quickly becomes contaminated, with the continual tramping of the flock, and if there be one sick fowl the whole flock may soon become infected. This is especially true with small chicks and young turkeys. The first advice given in cases of general loss is "change your feed place." It is often impossible to find another location so convenient and accessible.

The spading up of the feeding place once or twice per week will bring good results. It will tend to purify the ground. It will induce exercise on the part of the flock, which is always desirable. Especially is this true when the flock is confined in yards, and green feed, so necessary, is difficult to obtain. If grain is scattered, as one spades up the ground much will be buried so deep that hens will not scratch it out and it will be thrown up at the next spading with green succulent blades that are greatly relished by the flock.

Be sure to try this method of often spading up the feeding places and watch results in avoiding infectious diseases and improving the general health of the flock by inducing exercise and furnishing palatable, succulent feed.

Cause of "White Comb."

"White comb" in fowls is caused by decayed food, impure water and overcrowding in dark and filthy houses. There is a scrawny appearance to the comb and wattles, head and neck, with a gradual loss of feathers from the head and neck.

The treatment consists in removing to clean quarters and giving wholesome food. At night give a teaspoonful of castor oil, after which add a teaspoonful of good condition powder to the soft food, and anoint the head and afflicted parts with vaseline. The castor oil need only be given once.

Kill Sickly Birds.

It does not pay to keep sick birds

and any that are ailing more than two or three days should be killed and buried to protect the rest.

### SEEMED TO BE ENOUGH

By NELLIE CRAVEY GILLMORE.

She had long yellow curls that looked like glistening columns of gold, bobbing in the sunlight when she walked, or lying in rich satin abundance all over her little fluffy shoulders when she was still. Her eyes were big and round and peculiarly blue-like twin cornflowers—and there were perpetual discs of pink in the small oval cheeks.

The day was hot to sultriness, the sun beating upon the lake with fierce intensity and transforming it into a great sparkling pool of melted metal.

Winifred hurried down the road as fast as her long, white-stockinged legs would carry her, the big sun hat—scarlet with poppies—flying back from her head by its muslin ribbons. She found a tempting tuft of grass in the shadow of a giant water oak, and sat down to eat her lunch. When she had finished, she crossed her hands in her lap, and sat gazing out across the lake with suddenly tired, absent eyes. She heard the village clock strike two—then three—and all at once, the water began to dance and shimmer and grow black before her eyes. A horrible dizziness settled over her, and she flung herself down on the cool, grateful grass and closed her eyes. Then came oblivion.

When the little girl came back to earth again she was lying in her own bed with the pretty canopy of blue satin, and the cloudy white draperies all around. She felt numb and stiff and listless, and when she opened her lips to speak, her voice sounded so tiny and far away. Many days passed before she was allowed to sit up, and hear all about herself and the grave, kind man who had rescued her.

"I should like so much to see him and to—thank him," said Winifred one day—the first she spent out of bed.

"You may," replied her aunt, "for he is here right now. He was very ill himself that day. The heat played him an even more serious trick than it did you."

So the little girl was wheeled into the sick man's room, where he lay pale and prostrated against his pillow.

"I can never thank you enough," she began, the pink in her cheeks deepening to a vivid scarlet. "What in the world would have become of me if you had not happened upon me?"

The invalid laughed and shook his head. "I'm glad, indeed, that I did," he answered quickly, "but—what on earth would have become of me if your kind aunt had not taken me in?"

"Then I suppose we must be quits?" She laughed merrily, showing all her dimples at once.

The other nodded. "Do you know," he asked presently, "why it was I wanted so much to see you as soon as I could?"

"Won't you tell me?"

"It was because once I had a little girl, with long yellow curls just like yours, and big blue eyes. You—you reminded me a lot of her that day I found you unconscious by the lake. Do you mind my telling you this?"

"No—oh, no. And your little girl—where is she now? She is not—is she not—" she said.

"She is not dead. But—"

Winifred looked at him suddenly, with wide, bewildered eyes.

"I—I lost her," the man explained after a pause, and the little girl did not question him further.

"My mamma will be home tomorrow," she remarked, in a change of tone, "and I want you to meet her. She—oh, you don't know how grateful she will be to you. I—she hasn't any one but me," she added quickly.

"Have you no father?" he questioned gently.

Winifred shook her pretty gold head slowly back and forth. "Not now," she said.

"Never mind. I oughtn't to have asked you. Won't you tell me something about that—Mamma?"

"She is the dearest, best and most beautiful creature in all the world!"

Winifred broke out, an uplifted smile on her dainty, flushed face. "Everybody loves mamma. She is so good and kind and true."

The sick man nodded, not trusting himself to speak. He watched her in silence as she unfastened the lock from a long gold chain and held it out to him.

"So this is—your mother?" he asked, after a long, long pause.

There was a long silence, during which the door opened and closed on noiseless hinges and some one came softly into the room.

"Mamma!"

"My little sweetheart!" The woman clasped her arms about the child and held her in a long, fervent embrace.

When she looked up, a pair of dark, eager eyes were fixed upon her.

"This is the gentleman who saved my life, mamma. Aren't you—" But the look on her mother's face interrupted her.

"Katherine! For God's sake don't turn away from me now. I—I am a

tearful castor oil, after which add a

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